



DU PREEZ ESTATE

ESTATE WINE

HENDRIK LODEWYK CAP CLASSIQUE

Blend

Cultivars: 100% Chardonnay

Vineyards

Area: Breedekloof area / Western Cape

Vines per hectare: 2890 vines/ha

Irrigation: Yes

Age of vines: 1 - 10 years

Rootstock: R99

Soil types: Stony & sandy

Weather

Cold winters with an average of 500ml of rain per year. Summers are dry but afternoon winds cool down the vines.

Harvesting

Mid February. Harvested early mornings.

Irrigation: supporting.

Cellar

Balling: 18 - 20°B

Primary alcoholic fermentation: 15° C for 9 months.

Secondary fermentation: takes place in bottle for 48 months.

Wine

Colour: Pale yellow

Bouquet: Gentle lime fruit flavours, grilled nuts and biscuity tones.

Taste: Brisk Mousse invigorated by firm chalky acidity, yeasty and complex with a lingering apply finish.

Serving suggestion: Serve chilled



Official Analysis Laboratory Report

| | |
|---------------------|-------|
| Alcohol Vol% | 11.59 |
| Residual Sugar g/l | 8.1 |
| Volatile acidity g/ | 0.35 |
| pH 3.38 | 3.18 |